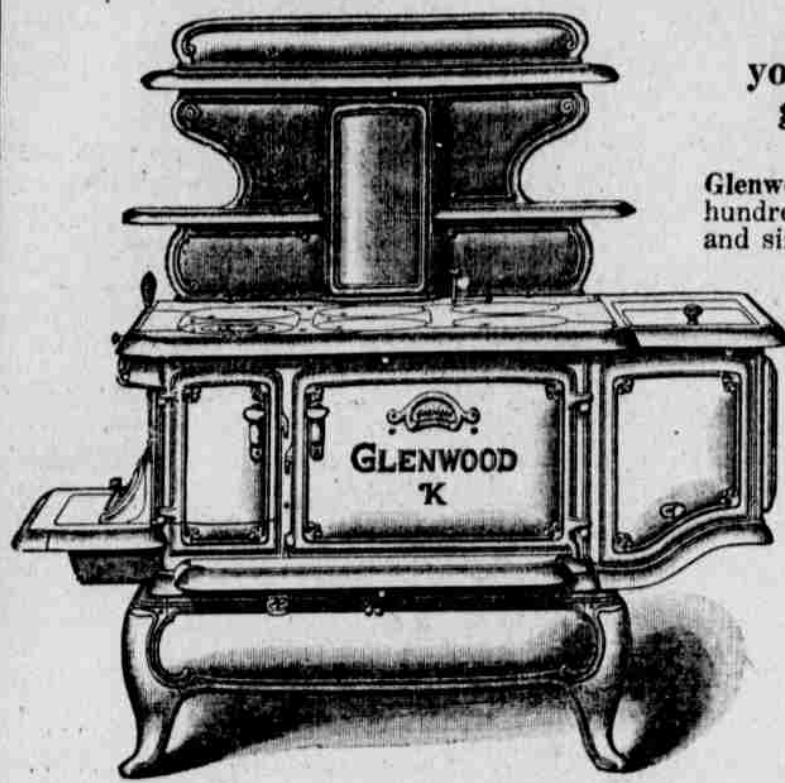


# "It Certainly Does Make Cooking Easy"

## Just The Other Day

a new Glenwood range was shipped to K. Mitsvi, Vice-Minister of Foreign Office, Tokyo, Japan, and one to John D. Rockefeller, Pocantico Hills, New York, and yet a Glenwood range with all its goodness is within reach of all—at about



the price you pay for a good suit.

Glenwood Ranges are made in hundreds of different patterns and sizes to suit all purses. It matters not whether your kitchen is large or small there's a Plain Glenwood made to fit it.

They can be had for burning coal, wood or gas with powerful Hot Water Fronts for heating the kitchen boiler or for country use with large copper reservoir on the end opposite fire-box. (See illustration.)

They are fully guaranteed by the makers to give the service and satisfaction that they were intended to give.

Reynolds & Son, Barre



## FIVE SHIPS WERE SUNK

British U-Boats Get German Transports in Baltic Sea

## THE SIXTH IS DRIVEN ASHORE

Petrograd Reports Important Success for Submarines

London, Oct. 18.—British submarines operating in the Baltic sea have sunk five German transports and forced another ashore, according to a Russian official statement given out in Petrograd Saturday night.

## ENGLAND MUST WIN SAYS LORD READING

Three Members of Anglo-French Loan Commission Sail for Home on St. Louis.

New York, Oct. 18.—Lord Reading, chairman of the Anglo-French commission, and two of his associates, Sir Henry B. Smith and Sir Edward Holden, sailed for Liverpool from New York Saturday on the American liner St. Louis. Although the contracts for the \$500,000,000 loan to be floated in this country were signed Friday, virtually completing the work of the commission, Basil B. Blackett, secretary of the commission, and the French members, Ernest Mallett and Octave Homburg, will remain in this country to attend to any necessary details in connection with the actual placing of the loan.

In carefully chosen phrases, Lord Reading asserted that the British nation would accept no other ending of the present struggle in Europe than victory. "Whatever happens," he said, "nothing can change the attitude of Great Britain and her allies in this war. For them there can be only one end. Until that end is reached and we have a decisive victory there can be no end to the struggle for us. The people of Great Britain are prepared to make any sacrifice to attain that end. Nothing that can be done will be omitted."

Lord Reading's statement was made on the deck of the liner St. Louis a few moments before she cast off from her dock. To interviewers who crowded around him, he had previously given a message of thanks to the American public, to be issued through the press.

"As I leave the United States," he said, "I am full of gratitude to all with whom I have been in contact. Everywhere their expressions of sympathy have been with our nation in her struggle."

Lord Reading and his companions were on the ship's passenger list. Although tentative reservations had been made for them under other names, it was not known definitely till Friday night that they would sail on the St. Louis. They had preferred to depart by a British vessel, it was said, but as there is no British vessel sailing for 10 days and as they were desirous of reaching home again as speedily as possible, they decided to sail on the American liner yesterday.

In discussing the terms of the \$500,000,000 loan, Lord Reading said that while the American bankers had fully protected their own interests in the matter of the interest rate and other details, he was certain that the terms had not been made unduly onerous to the borrowers.

The St. Louis is due to reach Liverpool the 24th at noon. Officials of the line said they did not know whether she would be conveyed through the war zone.

The first payment on the Anglo-French bonds Friday by managers of the syndicate underwriting the issue and other factors availed the bank clearing of the New York clearing house to the unprecedented total of more than \$813,000,000. This means that this great sum, represented by checks, passed through the clearing house in 24 hours. The previous record made November 3, 1909, was \$736,000,000. In addition to the payments made on the Anglo-French bond issue, the total was augmented by other heavy payments usually made in the financial section on October 15.

## WILSON'S 1916 PLANS.

Will Take No Active Part in Pre-Convention Campaign.

Washington, Oct. 18.—President Wilson plans to take no active part in the 1916 pre-convention campaign, but will spend the summer at Shadow Lawn, near Long Branch, N. J. Later he may write a number of letters on issues and receive political leaders. The president expects to go to Shadow Lawn immediately after the adjournment of Congress and before the conventions are held. From there he can keep in touch with headquarters of the Democratic national committee in New York.

## DO THIS FIRST—YOU!

You know, and every physician knows, that when any sickness has passed, whether it be throat trouble, organic disturbances, contagious diseases, or even a severe cold, a relapse is feared, because sickness robs the system of Nature's resistance and leaves it subject to lingering germs. Drugs never build up a worn-out body—only food can do that, and the first thing to take after any sickness is the concentrated, blood-making food in Scott's Emulsion, which feeds the tissues, benefits the blood and strengthens both lungs and throat. Physicians prescribe Scott's Emulsion after sickness. Nurses everywhere advocate it. Scott's is pure medicinal food, without alcohol or drugs.

Scott & Bower, Manufacturers, N. Y.

## Topics of the Home and Household.

Sour milk or buttermilk may be used with soda in the proportion of a level teaspoonful of soda to each pint of milk.

Tops of jars which have become crusted with the white substance so often found when fruit has fermented, may be cleaned by slow boiling in strong soda water.

Use a magnifying glass to copy patterns illustrated in magazines, like those for Irish crochet, newswear, cross-stitch curtains, etc. It will simplify the work. With a large reading glass stitches may be very easily counted.

Many seamstresses darn worsted stockings with worsted. This is a blunder, the consequences of which show themselves very rapidly. The worsted always shrinks, and then the darn is contorted and drawn out of shape, to the wearer's distress.

Dissolve one pound of ordinary glue in a pint of boiling water. To this add enough sawdust to make it of consistency to spread well. This is an excellent, easily made, inexpensive material for filling cracks in old floors before varnishing or painting.

When the kitchen sink gets stopped up, put a teaspoonful of ordinary baking soda in the pipe, then pour in two table-spoonfuls of vinegar, closing the pipe immediately with a close-fitting stopper, and you will find that the gases will open the sink pipe at once.

To preserve the rich, fruity flavor, do not boil the prunes. Allow them to soak over night in cold water, enough to cover the prunes. Then take the prunes out and boil the water in which they have been soaked; add sugar to taste and boil fifteen minutes. Then add to the prunes and set off on the range and allow them to simmer thirty minutes; then set off to cool.

For cleaning an automobile veil, here is a recipe given by a professional cleaner: Take one-half quantity of gasoline and one-half quantity of soap made with a good white soap. Put into a quart preserve-jar, and put the veil in, too. Screw on the top and leave for twenty-four hours, shaking occasionally; then pin the veil out flat on a sheet laid on the floor, until it is dry.

Tomato Soup—Peel the tomatoes, cut them into halves and press out the seeds. Cut the flesh of the tomatoes into good-sized pieces. Place a layer of broken bread in the bottom of the soup-dish, then a layer of tomato, a dusting of salt and pepper and just a suspicion of onion; then another layer of bread, and so continue until you have the desired quantity, having the last layer of the bread. Dot this with about a tablespoonful of butter cut into tiny pieces, and bake in a quick oven for 30 minutes.

A handy and pretty traveling bed for a baby may be made of a Japanese straw telescope traveling case. Line the bottom piece as prettily as you please, and tack a little flounce along the edge of the top, letting it hang over the outside. This flounce may be folded back in the case when the cover is put on. Put a little mattress, a pillow and some covering in the case, and you will have a very comfortable bed.

When the baby is awake all his belongings may be carried in the case, the cover being strapped on. When the baby is occupying the little bed, all the clothing, etc., may be placed in the cover.

## Recipes You May Like.

Citron Preserves—Cut the melon in oblong strips, remove the skin and the soft pulp. Boil in water containing an ounce of alum to a gallon of water, and drain when tender. Make a syrup out of a cupful of water to a pound of sugar, boil up and clarify. This quantity of syrup is sufficient for a pound of melon; add to it two sliced lemons. Immerse the citron in the boiling syrup, let it boil five minutes and then drain in the jar.

Chili Sauce—Scald, skin and cut up 50 ripe tomatoes; chop and add 12 green peppers and nine large white onions, with half a pound of brown sugar, four tablespoonfuls each of ground cloves, allspice and ginger, and half a gallon of vinegar. Boil gently, stirring and crushing all to a paste, for at least an hour, and longer if it is thin at that time, and then bottle tightly, covering the tops of the bottles with sealing wax.

A Tomato Wafer—Put six medium-sized ripe tomatoes, chop very fine, add one level teaspoon of salt, one-fourth teaspoonful of white pepper, one tablespoon of butter, melted after measuring. Now add enough flour to make a thin griddlelike batter; then beat three eggs until foamy and add. Stir half a teaspoon of baking soda (bicarbonate) into a little of the flour before adding. Have the wafer iron very hot, grease both upper and under lids, place cooking spoonful of the batter into each section, close lid up and bake at least one minute on each side; when sizzling, cut the sections apart and arrange on a napkin. Serve as an entree.

Banana Sherbet—Boil together for five minutes one pint of sugar and one quart of water. Let it get cold, then add the juice of one lemon and two oranges, and one dozen fine ripe bananas, peeled and mashed very fine. Freeze until it begins to thicken; then add the beaten whites of three eggs, and freeze like ice cream. Serve in glasses.

Fried Cucumbers—Pare and slice well-grown cucumbers a quarter of an inch thick, let soak in salt water for 30 minutes, drain and squeeze dry. Dip each slice first in beaten egg seasoned with salt and pepper, then in grated bread crumbs, and fry in boiling fat. Serve immediately.

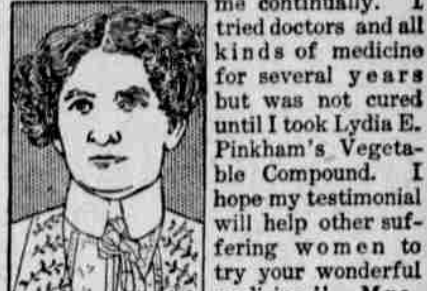
Coffee Charlotte Russe—This is out of the ordinary line, and is made by soaking half a box of gelatine in half a cupful of cold water. To one pint of thick cream add one small cupful of sugar and one cupful of strong, clear coffee; beat all until thick with an eggbeater; then stir two spoonfuls of hot water into the gelatine and stir into the cream, beating as well. Line a mold or pudding dish with lady fingers or sponge cake slices; pour in the mixture and set upon the ice.

Cure Oysters—To one quart of grated corn, add three eggs well beaten, four grated crackers stirred with a half teaspoonful of baking powder, a rounded teaspoonful of salt and a little pepper. Drop by the tablespoonful into a hot

## WOMAN WANTS TO HELP OTHERS

By Telling How Lydia E. Pinkham's Vegetable Compound Restored Her Health.

Miami, Okla. — "I had a female trouble and weakness that annoyed me continually. I tried doctors and all kinds of medicine for several years but was not cured until I took Lydia E. Pinkham's Vegetable Compound. I hope my testimonial will help other suffering women to try your wonderful medicine." — Mrs. M. R. MILLER, Box 234, Commerce, Okla.



Another Woman who has Found Health in Lydia E. Pinkham's Vegetable Compound.

Lindsborg, Kansas. — "Some years ago I suffered with terrible pains in my side which I thought were inflammation, also with a bearing down pain, backache, and I was at times very nervous. I took three bottles of Lydia E. Pinkham's Vegetable Compound and am now enjoying good health. I will be glad to recommend your medicine to any woman suffering with female trouble and you may publish this letter." — Mrs. A. L. SMITH, R. No. 3, Box 69, Lindsborg, Kansas.

If you have the slightest doubt that Lydia E. Pinkham's Vegetable Compound will help you, write to Lydia E. Pinkham Medicine Co. (confidential) Lynn, Mass., for advice. Your letter will be opened, read and answered by a woman, and held in strict confidence.

griddle (greased with a mixture of half butter and half beef drippings), and fry a rich brown, taking care that they do not burn. Serve very hot.

## Oyster Recipes.

Oyster Bisque—Bring one quart of oysters with their liquor to a boil. Strain off the liquor and reserve until later. Saute, without browning, half a mild onion cut fine. Add curry powder and salt, a few grains of paprika and half a tablespoonful of cornstarch. Dilute with the oyster liquid. Let simmer about eight minutes and keep hot over hot water. Chop the oysters fine and pass them through a fine sieve and strain over the puree the hot sauce. When ready to serve, dilute to the consistency desired with hot milk, or cream and milk.

Scalloped Oysters—The addition of chopped celery and white sauce makes scalloped oysters a rich and substantial dish. The sauce is made with a cupful of milk, a heaping teaspoonful of butter, one cupful of oyster liquor and one teaspoonful of flour. Brown in butter a small cupful of bread crumbs; if preferred, rolled cracker crumbs may be used without browning. Put a layer of oysters in the bottom of the baking dish, season lightly with salt, and scatter over a little of the chopped celery before adding some of the white sauce. Repeat till a quart of oysters and all of the sauce and celery have been used; cover the top with a thick layer of the brown bread crumbs, and bake for not more than 15 minutes.

Fricassee Oysters—Cut two ounces of lean ham into slices and put them into a saucepan with two ounces of butter, a bunch of parsley, a sprig of thyme, a sliced onion, a little lemon rind and a few cloves. Simmer gently for 10 minutes, then pour in half a pint of stock or gravy, thickened with a spoonful of flour, and simmer for 20 minutes. Add two dozen oysters, and when they are quite hot draw the saucepan to the side of the fire for a minute or two to cool, then stir in gradually the yolk of an egg, beaten up with a tablespoonful of cream. Simmer again for a minute and serve the oysters in a hot dish, with the sauce strained and poured round them.

Oyster Toast—Allow six oysters for each person; mince them fine and heat with a teaspoonful of butter, salt, pepper and nutmeg; when hot add the beaten yolk of an egg and two tablespoonfuls of rich cream; stir, and when the egg is set pour on buttered toast.

Panned Oysters—Put in a chafin dish a tablespoonful of butter, and when it is melted add a dozen and a half large oysters. Scatter over the oysters some finely chopped celery, salt and cayenne pepper. Cover the dish and cook until the oysters are plump and the edges are ruffled. Then pour over them two tablespoonfuls of lemon juice and serve on toasted crackers.

Oyster Cocktail—Mix together eight drops of tabasco sauce, one-half teaspoonful of horseradish, one-half teaspoonful of vinegar, one teaspoonful of tomato catsup, and eight small oysters. Serve in cocktail glasses, or in small sherbet cups. This is sufficient for two people.

Dorothy Dexter.

## HOW TO HEAL SKIN-DISEASES

A Baltimore doctor suggests this simple, but reliable and inexpensive, home treatment for people suffering with eczema, ringworm, rashes and similar itching, burning skin troubles.

At any reliable drugstore get a jar of rosin ointment and a cake of rosin soap. These will not cost a bit more than twenty-five cents. With the rosin soap and warm water wash the affected parts thoroughly, until they are free from crusts and the skin is softened. Dry very gently, spread on a thin layer of the rosin ointment, and cover with a light bandage—if necessary to protect the clothing. This should be done twice a day. Usually the distressing itching and burning stop with the first treatment, and the skin soon becomes clear and healthy again.

## A HINT FOR SHAVERS

If you want a refreshing shave, with a thick, creamy lather, try a rosin shaving stick. It contains the soothing, healing, rosin medication which makes it especially welcome to men with tender skin.

## COURT-MARTIAL NOV. 1.

Rear-Admiral Little Given Time to Prepare Defense.

Washington, Oct. 18.—The court martial of Rear-Admiral William N. Little, retired, was postponed Saturday until Nov. 1, Admiral Little explaining to Sec. Daniels that he would be unable to prepare his defense by to-day, the original date set. The officer is charged with neglect of duty in having, as machinery inspector, accepted the submarine K-2 from the builders when, he is alleged, to have known that there was defective connection in her electric storage batteries.

In documents relating to the case

made public Saturday, Admiral Little is quoted as having said that acceptance of the boat was based on the contractors' agreement to "stand back of the battery for all time as to alleged careless workmanship." The present navy inspector at the Fore River shipbuilding plant, where the submarine was constructed, reported he was unable to find any written record of the agreement in the files of his office.

## HILLSTROM MUST DIE.

Utah Board of Pardons Refuse to Commute Sentence.

Salt Lake City, Utah, Oct. 18.—The board of pardons here denied com-

mution to Joseph Hillstrom Saturday night and terminated his reprieve. He will now be taken before the district court and sentenced to death.

## ALL FAVOR CARRANZA.

Pan American Conference Will Arrange for Recognition To-day.

Washington, Oct. 18.—Favorable responses were received to-day at Washington from all the governments participating in the Pan-American conference which decided to recognize Gen. Carranza. Secretary Lansing has called a meeting of the conferees to-day to arrange the form of recognition.

## PAGE DENIES REPORT.

Embassador at London Says that He Has Not Offered to Resign.

London, Oct. 18.—A report was current Saturday night that the American ambassador, Walter H. Page, had sent a cablegram to Washington offering his resignation from the ambassadorship. Mr. Page, who was apprised of the report, said to the Associated Press: "There is no truth in such a report. I have not resigned and I have taken no action which would justify a rumor to that effect." In what way the rumor arose is not known in London.

\$500,000,000

## Anglo-French Five Year 5% External Loan

THE JOINT AND SEVERAL OBLIGATION OF THE GOVERNMENTS OF

THE UNITED KINGDOM OF GREAT BRITAIN AND IRELAND

AND

THE FRENCH REPUBLIC

DATED OCTOBER 15, 1915

DUE OCTOBER 15, 1920

INTEREST PAYABLE APRIL 15 AND OCTOBER 15

Both principal and interest payable in New York City in United States gold coin, without deduction for any present or future British or French taxes

Coupon bonds in denominations \$100, \$500, and \$1,000, which may be registered as to principal. Registered bonds in denominations of \$1,000, \$10,000 and \$50,000 and authorized multiples. Coupon and registered bonds interchangeable.

Convertible, at the option of the holder, on any date not later than April 15, 1920, or (provided that notice be given not later than April 15, 1920), at maturity, par for par, into 15-25 Year Joint and Several 4½ per cent. bonds of the governments of the United Kingdom of Great Britain and Ireland and the French Republic. Such 4½ per cent. bonds will be payable, principal and interest, in United States gold coin, in New York City, free from deduction for any present or future British or French taxes, will mature October 15, 1940, but will be redeemable, at par and accrued interest, in whole or in part, on any interest date not earlier than October 15, 1930, upon three months' notice.

A large amount of these bonds having already been withdrawn for investment, we, whose names appear below, offer, on behalf of a country-wide group of institutions and bankers, the unsold balance, subject to prior sale and change in price

PRICE 98 AND INTEREST, YIELDING NEARLY 5½ PER CENT.

Payment may be made either in full on October 29th or at the option of the purchaser, 50 per cent. on October 29th and the balance on December 3d

Application will be made to list these bonds on the New York Stock Exchange

Temporary bonds will be ready for delivery on or about October 29th, exchangeable for the definitive bonds when prepared

J. P. Morgan & Co., New York			
Adams & Co.	Boone	N. W. Harris & Co., Inc.	Boone
Baker, Ayling & Co.	"	Hayden, Stone & Co.	"
Blake Bros. & Co.	"	Hornblower & Weeks	"
Blodget & Co.	"	Jackson & Curtis	"
Bond & Goodwin	"	Kiddier, Peabody & Co.	"
Wm. F. Bonbright & Co., Inc.	"	Lee, Higginson & Co.	"
Brown Brothers & Co.	"	A. B. Leach & Co.	"
Curtis & Sanger	"	Merrill, Gilman & Co.	"
E. L. Day & Co.	"	F. S. Mowley & Co.	"
Estabrook & Co.	"	Hillert, Roe & Hagen	"
Haley & Co., Inc.	"	Moore & Cahot	"
		Palmer, Webster & Co.	Boone
		Parkinson & Burr	"
		Wm. A. Read & Co.	"
		E. R. Rollins & Sons	"
		Tucker, Anthony & Co.	"
		Townsend, Anthony & Tyson	"
		Spencer, Trask & Co.	"
		Steele & Webster	"
		H. C. Walworth & Co.	"
		White, Weld & Co.	"